BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 7: Supervise Food Service Operations**
Learning aim(s)	**B:** Observe the workflow in different food outlets. **C:** Plan the organisation of food service operations to a given brief.
Assignment title	**Understanding food service operations**
Assessor	
Issue date	
Hand in deadline	
The purpose of this task is to: Enable learners to demonstrate their knowledge of food service operations	

Vocational Scenario or Context	Continuing in your role as supervisor with the front of house team in a hotel, your manager has asked you to research two contrasting styles of food service and their workflow systems. You will then need to plan a food service operation and design the necessary planning documents. To complete the task, you will need to observe two different contrasting styles of service and workflow systems.

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Task 1	You must visit and view to contrasting food service operations completing detailed observation records for each style of service seen. You will need to produce a detailed report comparing the workflow systems and evaluating the difference between the two styles of service seen.
Task 2	You have been asked to plan the layout for a food service operation. You need to ensure the plan is suitable for the given choice of service. You will need to include the following documents in your • Workflow diagram • Table plans • Equipment list • Staff rotas • List of staff duties
Checklist of evidence required	Observation records Planning documents
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
B.D2	Undertake detailed observations on the organisation of workflow systems for contrasting food service operations and evaluate the different styles observed.
C.D3	Create a detailed and annotated plan for food service from a given brief with justifications.
B.M2	Undertake detailed observations on the organisation of workflow systems for contrasting food service operations.
C.M3	Create a detailed plan for food service from a given brief.
B.P3	Undertake observations on the organisation of workflow systems for contrasting food service operations.
B.P4	Produce written evidence about the organisation of two contrasting food service operations.
C.P5	Create a basic plan for food service from a given brief.
Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	*None*

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